

Malted Barley Appreciation Society

May 2011 Newsletter

From the Editor's Desk

Here's the May 2011 Newsletter!

<http://hbd.org/mbas>

NEXT MEETING:

Wednesday, May 11, 2011 @ 7:30PM.

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

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APRIL MEETING

By Warren Becker (meeting photos by Alan Rice)

Our guests were Dann Paquette and Jim Barnes from Pretty Things Beer and Ale Project, based in Somerville Massachusetts. <http://www.prettythingsbeertoday.com/site/> Pretty Things, a 4 person company, was created by Dann and Martha Paquette.

Dann began brewing professionally at Ipswich Brewery in 1992. He brewed their Ipswich Pilgrim Ale in 1993, at Mill City in Lowell, MA. Mill City contract brewed for 11 breweries, utilizing 3 rectangular mash tuns. By 1994, Dann moved on to John Harvard's Brew Pub in Boston's Harvard's Square, and by 1995, he was at Northeast Brewing Company in Boston, MA. This was Dann's longest brewing tenure, from 1996-2001. They produced cask ale using a hogshead at 54 gallons.

It was at this time, Dann became aware of niche brewers, producing high alcohol beers and new beer fests showcasing these "special beer" offerings from small craft breweries. Dann's first craft "beer-inspiration" exposure was the sour red ale from New Glarus from WI. From 2001-2003, Dann help create the Rapsallion Beers, Belgian Style Ales, brewed at Paper City Brewery, Holyoke, MA.

Dann brewed at Daleside Brewery in Harrogate, Yorkshire in the UK for 3 years. They produced Pub-Oriented traditional Cask

Ales, 17 beers, with 14 Bitters, ranging from 3.5% - 4.4% ABV. In the UK, ABV measurements must be exact for taxation, with water added to get to the 1040 gravity level. Daleside's has a moveable mash tun, and produce full size 42 US Gallon barrels (400 lbs!) for distribution. The last beer Dann brewed at Daleside prior to returning to the US was a Pumpkin Ale, despite hoping to make a traditional Mild. Dann tried to get a grant from the EU for a brewery on a UK farm, but opted to move back to the US with Martha, who took a science-related job in Cambridge, MA.



Pretty Things began with its first batch (beer) Jack D'Or, Saison Ale without spices, and brewed with new yeast for every batch produced. It has a OG of 15.5 PLATO, 6.45% ABV, 45 IBU. With a combination of several yeasts, it is made (along with all the PT beers) at the Paper City Brewing located in Holyoke, MA. Jack D'Or uses "taste yeast" in 100 gallon batches. The hop profile is sweet hop juice (17 barrels) bitterness of Styrian Goldings Hops for bittering, along with Palisades and Nugget Hops. Their Saison uses liquid sugar and low mash temperatures, 120 to 142 degrees. The Jack D'Or label was created by Dann, using an astonishing 480 layers to create the final layout.

Pretty Things utilizes a Parti-Gyle method, a technique involved drawing off the first part of the mash and using it to make strong ale or barley wine, then remashing the grain and drawing off the second runnings for a more ordinary, weaker concoction called small beer. Dann uses a UK malt extract, Ragus (sugar spelled backwards) is added to batches of their St. Botolph's, which is made in 100 barrel batches. Thomas Fawcett Malts are imported from the 200 year old UK Maltster. All Fawcett Malts are dark, caramel-like malts. St. B is a 5.7% ABV rustic brown ale, with a big malty, smoky Black Malt character. It has First Gold hop bitterness, a rich barley malt finish and old ale. The name "Saint Botolph's Town" is in tribute to Boston. The original Boston in Lincolnshire, England is an abbreviation of "Botolph's Town" or "Botolph's Stone". In Yorkshire, there is a churchyard 'stump' where Saint Botolph, a 7th century saint from England, spoke in the year 675.

Pretty Things Beers are distributed, with the help of Shelton Bros. in MA, NY, and RI. They produce 4 year around beers, Jack D'Or Saison, Baby Tree (year-round quadrupel brewed with dried plums), Saint Botolph's Town (big malty brown ale fermented in open squares with Yorkshire malts and eclectic yeast strains), and their Spring Seasonal, Fluffy White Rabbit, a hoppy tripel at 8.5% ABV, with Saaz, Styrian Goldings and Amarillo hops. Pretty Things uses high kreuzen, and 74.8 degrees at cooling. Baby Tree uses the Rochefort #762 Yeast, as well as Blaugies Yeast. Pretty Things produces, with the archival help beer historian Ron Pattison, a historical-reproduction line of beers, based on old UK brewery recipes. The first historical recreation from Pretty Things. February 27th, 1832 is a London XXXX Mild Ale first brewed on Brick Lane. It is a 10.5% alcohol beer: golden colored, with Kent Golding leaf hops. It was brewed without refrigeration, and we followed the original brew day document, as collected by brewing historian Ron Pattinson. Their 1832 London Style Beer reproduction used \$600.00 worth of hops. By contrast their Jack D'Or Saison has only \$80.00 hop costs.

Their "Once Upon a Time... December 6th, 1855" East India Porter (based on the original porter brewed by Whitbread) is out now.





Congratulations to the winners and thanks to all for making it the biggest and best TAPSM New York yet! 41 breweries pouring nearly 150 individual beers. Some very new breweries took home the trophies:

Saturday Winners

- Matthew Vassar Brewers' Cup: Best Brewery in the Hudson Valley - **Crossroads Brewing**
- F.X. Matt Memorial Cup: Best Brewery in New York State - **Barrier Brewing**
- The John Calen Memorial Award: Best English Pale Ale - **Crossroads Brewing's Outrage IPA**

Sunday Winners

New York State:

- Gold: Brown's Brewing - **Whiskey Barrel Porter**
- Silver: Cortland Brewing - **Flight Level 410 Olde Ale**
- Bronze: C. H. Evans - **Hefeweizen**

Hudson Valley:

- Gold: High Point Brewing - **Double Platinum Hefeweizen**
- Silver: Brown's Brewing - **Whiskey Barrel Porter**
- Bronze: Crossroads Brewing - **Outrage IPA**

MBAS Jersey City Pub Crawl - May 28

We are planning a club crawl to Jersey City, which will be discussed at the next meeting.

We would take the PATH Train to Grove Station: <http://www.panynj.gov/path/grove-street-station.html>, then head to the Brownstone Diner, a great place with lots of pancakes, <http://www.brownstonediner.com/> then to these Jersey City bars:
 Zeppelin Beer Hall <http://www.zeppelinhall.com/>
 Barcade Jersey City <http://barcadejerseycity.com/>
 Skinner's Loft <http://www.skinnerloft.com/>
 Iron Monkey <http://www.ironmonkey.com/>
 Lighthouse Tavern <http://www.lighthorsetavern.com/>

HOMEBREWING COMPETITIONS:



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

June 7, **Knights of Bruklyn Homebrew Comp. at Union Hall.**, There are only 16-18 spots, so reserve your place ASAP. To register, see the great prizes, or to get on the email list for early notification of the quarterly events, contact Kevin Avanzato at: knightsofbruklyn@gmail.com

June 11, **NY State Fair Homebrew Comp.** Presented by Salt City Brew Club
 Entry deadline June 2.
<http://www.saltcitybrew.org/wordpress>

June 16-18, **33rd Nat'l Homebrew Conference** Presented by American Homebrewers Assoc.
 Town & Country Resort in San Diego
<http://www.ahaconference.org/>

CHECK OUT THESE SITES FOR BEER EVENTS:

<http://mylifeoncraft.com/>

<http://www.beermenus.com/>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

